

**NEBRASKA FOOD CODE,  
Revised April, 2003**

**5-101.11 APPROVED System.\***

Drinking water shall be obtained from an approved source that is:

- (A) A public water system; or
- (B) A nonpublic water system that is constructed, maintained, and operated according to law.

**5-101.12 System Flushing and Disinfection.\***

A drinking water system shall be flushed and disinfected before being placed in service after construction, repair, or modification and after an emergency situation, such as a flood, that may introduce contaminants to the system.

**5-101.13 Bottled Drinking Water.\***

Bottled drinking water used or sold in a food establishment shall be obtained from approved sources in accordance with 21 CFR 129 - Processing and Bottling of Bottled drinking water.

**5-102.11 Standards.\***

Except as specified under § 5-102.12:

- (A) Water from a public water system shall meet 40 CFR 141 - National Primary Drinking Water Regulations and state drinking water quality standards; and
- (B) Water from a nonpublic water system shall meet state drinking water quality standards.

**5-102.12 Nondrinking Water.\***

- (A) A nondrinking water supply shall be used only if its use is approved.
- (B) Nondrinking water shall be used only for non-culinary purposes such as air conditioning, nonfood equipment cooling, fire protection, and irrigation.

**5-102.13 Sampling.**

Except when used as specified under § 5-102.12, water from a nonpublic water system shall be sampled and tested at least annually and as required by state water quality regulations.

**5-102.14 Sample Report.**

The most recent sample report for the nonpublic water system shall be retained on file in the food establishment or the report shall be maintained as specified by state water quality regulations.

**5-103.11 Capacity.\***

- (A) The water source and system shall be of sufficient capacity to meet the peak water demands of the food establishment.
- (B) Hot water generation and distribution systems shall be sufficient to meet the peak hot water demands throughout the food establishment.

# Water Supply

Running water under pressure shall be provided in sufficient quantity to carry out all food preparation, utensil washing, hand washing, cleaning, and other water-using operations in a food service facility, and shall be provided from a source constructed and operated according to law.

See **Hot Water Requirements** for additional information.

Potable water from a public water supply is appropriate for the needs of a food service establishment. A public water system must meet the requirements of 40 CFR Part 141 National Primary Drinking Water Regulations.

Restaurants that wish to operate using a non-public water system must have approval from LLCHD prior to operation and be able to provide the most recent sample report on request.

The pumping and storage capacities, as well as the frequency of testing of a non-municipal water supply must comply with state and Federal guidelines.

Cross-connections with sewage lines; unapproved water supplies or other potential sources of contamination are prohibited. See **Backflow Control**.

Water purification systems and filters shall be installed and maintained according to manufacturer's specifications.

**WATER USE DATA GUIDE (Suggested Formula)**

Warewash sink	=50 gals. for a total fill 50 x 4 fills per day	= 200 gals. per day
Floor wash	=12 gals 12 x 3 fills per day	= 36 gals. per day
General Sanitation		= 30 gals. per day
Prep sink	=15 gals 15 x 2 fills per day	= 30 gals. per day
Personal Hygiene	=30 gals per employee 3 Full time employees 3 x 30 gals	= 90 gals per day
Dishmachine =	45 gals per fill 45 x 2 meal periods	= 90 gals. per day
Sample Total Daily Usage		= 476 gals. per day